

É P U R E



MICHELIN

Autumn Lunch

MENU \$588

Amuse Bouche

餐前小吃

▪

Appetiser

前菜

▪

Main Course

主菜

▪

Cheese or Dessert

芝士或甜品

(supplement 芝士另加 \$68 for cheese)

▪

Petits Fours

法式美點

▪

Coffee or Tea

咖啡或茶

MENU \$688

Amuse Bouche

餐前小吃

▪

2 Appetisers

前菜

▪

Main Course

主菜

▪

Cheese or Dessert

芝士或甜品

(supplement 芝士另加 \$68 for cheese)

▪

Petits Fours

法式美點

▪

Coffee or Tea

咖啡或茶

We recommend these wines to enhance
food tastes and your dining experience.
我們誠意推介以下美酒，全面提升味覺享受

White 白酒

Chardonnay, Laroche La Chevaliere 2022

\$108/glass (Original: \$160)

Red 紅酒

Merlot, Bordeaux, Michel Lynch 2020

\$108/glass (Original: \$160)

A 10 per cent service charge will be added to your bill 另收加一服務費

Please inform us of any food allergies or dietary requirements in advance 如對任何食物有任何過敏反應，請於點餐前通知服務團

É P U R E



MICHELIN

Appetiser

前菜

Kyushu tomatoes with fresh cheese and white balsamic

清甜九州番茄配芝士

Hamachi crudo with jalapeño and shiso

時令油甘魚

(supplement Kaviari Oscietra Caviar 魚子醬另加 \$40/g)

Poached foie gras with cherries and amaretto

法國鴨肝凍配車厘子

(supplement 另加 \$138)

Maine scallop with fish roe and sauce marinière

緬因帶子配魚子

Slow-cooked egg with truffle dressing and ratte potato

慢煮溫泉蛋配黑松露

Chestnut pumpkin agnolotti with parmesan nage

栗子南瓜餃子配巴馬臣芝士

Main Course

主菜

Crispy-scaled blue cod with saffron and yari ika

藍鱈魚配槍魷魚

Roasted Maine lobster with artichoke and sauce bouillabaisse

香烤緬因龍蝦

(supplement 另加 \$128)

Poulet jaune farci with sauce suprême

法國黃油雞配雞油菌

A4 Wagyu beef tenderloin

日本穀飼 A4 和牛柳

(supplement 另加 \$328)

(supplement Kaviari Oscietra Caviar 魚子醬另加 \$40/g)

Cheese & Dessert

芝士及甜品

Citrus with shiso sorbet and yuzu espuma

柑橘配紫蘇雪葩及柚子泡沫

Coconut sorbet with caramelised peanut and corn

焦糖花生配椰子雪葩

Soufflé

梳乎厘

(ask your server for flavour of the day 請向服務員查詢是日口味)

Artisan cheese

精選法國牧場芝士

(supplement 另加 \$68)